

La Bibliothèque Sake Tasting Experience with Food Pairing

Milk Bread, Butter



Beef Tartare, Soy Mayonnaise, Sesame, Shiso, Cep Crackers

Wine pairing: Domaines du Grezas, Cotes du Rhone Rouge 2020 or

Sake pairing: Bunraku Karakuchi Oniwaka Honjozo

Smoked Sea Bream, Plum, Sichuan, Fennel, Dill

Wine pairing: Mas de D Gassac, Occitan Blanc, Languedoc

Sake pairing: Ninja, Junmai Ginjo, Unfiltered Sake

Onion Soup, Smoked Cheddar, English Muffin

Wine pairing: Carlos Sánchez, Old-Vine Macabeo, La Mancha or

Sake pairing: Heavensake, Junmai 12

Prawns, Kohlrabi, Pickled Mushrooms, Preserved Lemons, Chicken Sukiyaki

Wine pairing: Rouxvale, Merlot, Robertson, Western Cape

Sake pairing: Imayo, Tsukasa Junmai Ginjo

Chicken, Mushrooms, Artichokes, Pickled Blackberries, Black Garlic

Wine pairing: Fondo Antico, Sicilian Red, Sicily or

Sake pairing: Choya Sake

Grapefruit, Caramelised Sugar Foam, Black Pepper

Wine pairing: Chateau Jany, Sauternes, Bordeaux, France or

Sake pairing: Ume No Yado Yuzu Sake

For any allergies please ask our staff.

Tasting menu is priced at £110/pp. Service charge of 13.5% will be added to the final bill